Restaurant Management/Culinary I Syllabus

Family & Consumer Sciences Department

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2 Semester Course

Prerequisite: Nutrition & Wellness

11th- 12th Grade

**Rationale Statement:**

From 2009 to 2019, the number of jobs in the restaurant and foodservice industry is projected to increase by 1.8 million. That includes 11% growth in management positions. As the nation’s largest private sector employer, the restaurant and foodservice industry is the cornerstone of the American economy, of career and employment opportunities, and of local communities. The Restaurant Management & Culinary Arts program prepares students who are planning to enter the job market or preparing for post-secondary education.

Course Description: Learn about career paths within the foodservice industry, Successful customer relations, Prepare and serve safe food, Preventing accidents and injuries, Basic culinary skills and use of foodservice equipment, Mathematical skills essential for job performance in the foodservice industry and Food selection and storage techniques.

**Grading:**  Assignments, Daily Work, Quizzes, Tests, Labs, Projects, Group Work, etc.

1. Introduction
   1. Syllabus
   2. Classroom Rules and Management
   3. Pizza, Love and Other Stuff That Made Me Famous
   4. Equipment Permission
2. Welcome to the Restaurant and Foodservice Industry
3. Keeping Food Safe
4. Workplace Safety
5. Kitchen Essentials I
6. Kitchen Essentials 2-Equipment and Techniques
7. Stocks, Sauces and Soups
8. Communication
9. Management Essentials
10. Serving Your Guests
11. Fruits and Vegetables
12. Serving Your Guests
13. Potatoes and Grains
14. Careers

**Standards:**

1RMCA 1.1 Classify historical events and influences in the food service industry.

1RMCA 1.2 Summarize job acquisition skills needed for successful employment.

1RMCA 1.3 Identify careers in the hospitality industry for employment and entrepreneurial endeavors.

1RMCA 2.1 Examine and apply sanitation procedures to ensure compliance with health codes.

1 RMCA 2.2 Categorize potentially hazardous foods and food preparation practices.

1RMCA 2.3 Summarize proper food handling techniques.

1RMCA 3.1 Define safety procedures used to maintain a safe work environment.

1RMCA 3.2 Identify workplace hazards.

1RMCA 4.1 Execute basic kitchen skills used in food preparation

1RMCA 4.2 Execute appropriate foodservice preparation techniques.

1RMCA 4.3 Apply effective mise en place through practice

1RMCA 5.1Classify the four essential parts of stock and the proper ingredients for each.

1RMCA 5.2 Identify and describe different types of fruits and vegetables.

1RMCA 5.3Identify and describe different types of potatoes

1RMCA 5.4 Identify and describe different types of grains and legumes.

1RMCA 6.1Compare different communication methods and processes.

1RMCA 6.2 Explain the importance of customer service to the restaurant and food service industry.

1RMCA 6.3Demonstrate the different types of service used in the food service industry.